

For all needs, all desires, all tastes



Our Specials



Vegetarian



Vegan

Starters

San Daniele raw ham with sweet and sour veggies € 14

Veal with tuna sauce € 12

Scottona tartare € 16

○ Roman pinsa with mortadella, pistachios and burrata cheese € 23

Impepata with mussels and clams € 16

Pumpkin flowers with mozzarella cheese, anchoives and tzatziki € 12

Buffalo mozzarella cheese with confit tomatoes ad anchoives € 12

○ ○ Saganaki with steamed baby spinach, walnuts and honey € 16

○ Barley frisella with buffalo mozzarella cheese, cherry tomatoes and basil € 12

Pasta

Bolognese sauce lasagna € 12

Carbonara tagliolini with black truffle € 15

○ Reginette with poultry meat sauce (chicken and turkey) € 12

Gragnano spaghetti with mussels, clams and pachino cherry tomatoes € 18

Cuttlefish black ink tagliolini with prawns and burrata cheese € 15

Seafish paccheri € 22

Tagliolini with tomatoes and buffalo mozzarella cheese € 12

○ ○ Norma style paccheri € 12

○ Risi e bisi € 10

Mains

Beef tagliata with rosemary scented olive oil € 20

Beef fillet with juniper berries and salt flakes € 25

○ Plume baby pork with cabernet reduction sauce and rosemary € 15

Bologna style cutlet € 16

Mediterranean style bass € 18

Grilled squids with toasted bread, pink pepper and steamed baby spinach € 15

Fried squids with prawns and veggies € 17

○ ○ Fried eggs with black truffle and crunchy bread € 10

Caesar salad € 16

Sides

○ ○ Mixed salad € 5,50

(extra: tuna, eggs, olives, anchoives, buffalo mozzarella, onion)

○ Baked veggies € 6

○ Steamed baby spinach € 5

○ Roman style artichokes with olive oil € 6

○ Fried potatoes € 5

Desserts

○ Home made tiramisù € 6

Home made pie € 6

Caprese cake € 6

○ Pavlova € 6

Meringue with cream, black cherries € 6

○ Fresh fruit salad € 6

€ 2,50
coperto
service
charge

For any information regarding specific food and dietary requirements or needs, please ask our staff; depending on the season, some ingredients used to prepare our dishes might be frozen.